

TIGER EVENTS at the KC Stadium

banqueting menu spring 2015.

Our Team of chefs passionately work to provide fantastic food and seasonal menu using some of the finest produce that Yorkshire has to offer. Please take a look at our Winter/Spring offering to see the vast range of bespoke menus on hand to each client to choose.

We cater from small buffets to lavish meals to suit your needs. If you have any special request or dietary needs, our chef will be happy to discuss your requirement and create the perfect menu for your function, event or conference.



starters.

Tomato & Basil Soup (v)

Homemade Tomato & Basil Soup with hand-crafted Bread from Feast Rising Bakery

Smoked Salmon - £2.00 Supplement

Staal Smokehouse Smoked Salmon served with Lemon, Capers and hand-crafted Light Rye Bread from Feast Rising Bakery

Chicken Liver Pate

Homemade Chicken Liver Pate with a Red Onion Marmalade, Air-Dried Baby Tomatoes & Balsamic Vinaigrette

Carrot & Coriander Soup (v)

Homemade Carrot & Coriander Soup with hand-crafted Bread from Feast Rising Bakery

Seafood Terrine - £1.50 Supplement

Salmon, Crayfish and Crab Terrine served with a Mixed Leaf Salad and Lemon Vinaigrette

Smoked Haddock Fishcakes - £0.50 Supplement

Homemade Smoked Haddock & Vintage Yorkshire "Cheddar" Fishcakes with a Tomato, Red Onion & Chilli Salsa

Caesar Salad

Classic Caesar Salad with Ciabatta Croutons and Yorkshire Cured Streaky Bacon

Sweet Potato Soup (v)

Homemade Spiced Sweet Potato Soup served with hand-crafted Bread from Feast Rising Bakery

Ham Hock Terrine

Homemade Yorkshire Ham Hock Terrine served with Crispy Crackling, Pea Shoots and a Wholegrain Mustard Dressing

Wild Mushroom Tartlet (v)

Wild Mushroom & Gruyere Tartlet served with a Mixed Leaf Salad and Chive Crème Fraiche



mains.

Roasted Breast of Chicken

Herb Roasted Breast of Chicken stuffed with Mushroom Duxelle, wrapped in Yorkshire Cured Streaky Bacon, Parmentier Potatoes and Seasonal Vegetables

Honey Glazed Gammon

Honey Glazed Gammon served with a Smoked Ham Hock Croquette with Crushed New Potatoes, Seasonal Vegetables & a Cider Cream Sauce

Herb Crusted Salmon

Herb Crusted Fillet of Salmon served with Red Onion & Caper Potatoes, Spring Greens and a Beurre Blanc Sauce

Yorkshire Lamb - £2.50 Supplement

Slow Roasted Rump of Yorkshire Lamb with a Shepherd's Pie Bon Bon, Lyonnaise Potatoes and Seasonal Vegetables

Loin of Cod with Mussels

Roasted Loin of Cod served with Saffron Rice, Charred Fennel & Mussels

Lamb Shank - £2.50 Supplement

Slow Roasted Yorkshire Lamb Shank served with Pomme Puree and Roasted Root Vegetables

Duo of Beef - £2.00 Supplement

Seven Hour Braised Yorkshire Beef with a Homemade Yorkshire Steak Beef & Black Sheep Ale Pie served with Celeriac & Horseradish Pomme Puree, Kale and Garden Peas

Corn-fed Chicken Supreme - £1.50 Supplement

Roasted Corn-fed Chicken Supreme served with Parmentier Potatoes, Mangetout and Chantenay Carrots in a Marsala and Wild Mushroom Sauce

Yorkshire Beef 'en Croute' - £2.50 Supplement

Slow Roasted Yorkshire Beef with a Mushroom Duxelle and Chicken Liver Paté wrapped in Puff Pastry served with Dauphinoise Potato, Fine Green Beans and Carrots with a Port Jus

Roasted Loin & Belly of Pork

Herb Crusted Loin of Pork and Slow Roasted Pork Belly with Crackling served with Apple & Sage Mash, Savoy Cabbage and Garden Peas in a Cider Sauce



mains. (vegetarian)

Channa Masala

Punjabi Chickpea, Onion & Tomato Curry served with Basmati Rice

Aubergine Tagine

Aubergine, Chickpea & Red Pepper Tagine served with Herb Couscous and Tabouleh

Thai Red Curry

Thai Red Vegetable Curry served with Coconut Rice

Beetroot Tarte Tatin

Roasted Beetroot Tarte Tatin served with Lowna Dairy Goat's Cheese, Courgettes & a Lamb's Leaf Salad

Butternut Squash Risotto

Roasted Butternut Squash Risotto with Parmesan Shavings & Truffle Oil

Mushroom Stroganoff

Roasted Pepper, Mushroom & Spinach Stroganoff with Rice and Sour Cream



desserts.

Lemon Tart

Classic French Lemon Tart with candied Raspberries

Sticky Toffee Pudding

Sticky Toffee Pudding with Sticky Toffee Sauce

Chocolate Orange Torte - £1.00 Supplement

Chocolate Orange Truffle Torte with an Orange and Cointreau Compote

Baked Cheesecake

Baked American Cheesecake with Forest Berries and a Mascarpone Cream

Chocolate & Amaretto Cheesecake

Dark Chocolate & Amaretto Cheesecake served with Amaretto Cream

Pecan Pie

Pecan Pie served with Praline Cream and a Salted Caramel Sauce

Trio of Lemon Desserts - £2.50 Supplement

Lemon Cheesecake, Lemon Crème Brulée & a Lemon Mousse

Salted Caramel Apple Crumble

Apple Crumble with Salted Caramel and Vanilla Custard

Belgian Chocolate Sponge

Belgian Chocolate Sponge served with spiced Black Cherries

White Chocolate & Cointreau Crème Brulee - £2.50 Supplement

White Chocolate & Raspberry Crème Brulee

Menu Price

£22^{pp.}

incl. VAT

extras.

Tea & Coffee

£1.50 Supplement

Yorkshire Cheeseboard

- £3.00 Supplement

Selection of Yorkshire Cheeses served with Red Onion Marmalade, Red Grapes and Biscuits

Yorkshire Cheeseboard

- Additional Course

Per person £6.00 Supplement

Bread and butter

per person £1.00 Supplement

arrival drinks.

Standard arrival drink

(sparkling wine & fruit juice) £2.95 (125ml)

Prosecco £5.50 (125ml)

Taittinger £7.50 (125ml)



buffet
options.



buffet.

selection of Sandwiches

Tuna Mayonnaise & Cucumber

Ham & Free-Range Egg Salad

Free-Range Double Egg & Tomato (v)

Red Leicester Cheese Savoury

Char-grilled BBQ Chicken Drumsticks

Homemade Tomato, Cheese & Basil Quiche (v)

Mini Hull Patties served with Pea Puree dip (v)

Potato & Wholegrain Mustard Salad (v)

Homemade Coleslaw (v)

Mini Vegetable Spring Rolls (v)

Selection of Stone Baked Pizzas

Full day

£8.50 pp.

excl. VAT



executive buffet.

selection of Sandwiches

Chicken, Bacon & Mayonnaise

Tuna Mayonnaise & Cucumber

Beef Salad with Mustard Mayonnaise

Ham & Free-Range Egg Salad

Hummus & Roasted Vegetables with Chilli Jam (v)

Free-Range Double Egg & Tomato (v)

Red Leicester Cheese Savoury

Chicken, Mushroom & Pepper Kebabs marinated in Soy,
Ginger & Sesame

Mini Cheese & Onion Pasties

Indian Platter with Samosas, Bhajis and Paneer Rolls

Haddock Goujons with Tartare Sauce

Crispy Potato Wedges with Spicy Salsa (v)

Italian Mixed Salad

Full day

£12.50 pp.

excl. VAT



premier buffet.

seafood

Salmon & Lemon Pate

Kiln-Smoked Salmon

Gravadlax

Prawn Marie Rose

Capers and Lemons

mediterranean

Spicy Meatballs

Provençal Chicken Skewers

Chorizo Sausage

Marinated Olives

Crispy Pitta Breads

Homemade Houmous

salads

New Potato & Dill Salad

Couscous, Tomato, Red Onion & Feta Cheese Salad

Green Salad

desserts

Forest Fruit Cheesecake

Belgian Chocolate Brownie

Full day

£15 pp.
excl. VAT



build your own buffet.

Minimum 5 items

sandwiches £3.50+VAT pp (for 4 fillings)

Chicken, Bacon & Mayonnaise

Tuna Mayonnaise & Cucumber

Beef Salad with Mustard Mayonnaise

Ham & Free-Range Egg Salad

Hummus & Roasted Vegetables with Chilli Jam (v)

Free-Range Double Egg & Tomato (v)

Red Leicester Cheese Savoury

salad options £2.00+VAT pp (for 4 fillings)

Classic Caesar Salad

Plum Tomato, Red Onion & Basil Salad

Tuna and Sweetcorn Penne Pasta Salad

Beetroot Salad with a Citrus Dressing

Wholegrain Mustard Potato Salad

Creamy Coleslaw

Tuna Nicoise Salad

Thai Noodle with Mangetout & Cashew Nuts

Italian Mixed Salad



build your own buffet.

Minimum 5 items

desserts £3.50+VAT pp (for 4 fillings)

Forest Fruit Cheesecake

Belgian Chocolate Brownie

Chocolate Truffle Torte

homemade soup £3.00+VAT pp (for 4 fillings)

Tomato & Basil

Leek & Potato

Carrot & Coriander



build your own buffet.

Minimum 5 items

hot buffet items £2.00+VAT pp (for 4 fillings)

Chicken, Mushroom & Pepper Kebabs marinated in Soy, Ginger & Sesame

Char-grilled BBQ Chicken Drumsticks

Lamb Kofta with Mint Raita

Indian Platter with Samosas, Bhajis & Paneer Rolls

Mini Beef Pasties

Selection of Stone Baked Pizzas

Warm Puff Pastry Sausage Rolls with a Wholegrain Mustard Dip

Homemade Tomato, Cheese & Basil Quiche (v)

Crispy Potato Wedges with Spicy Salsa (v)

Award-winning Mini Sausages with a Honey & Mustard Glaze

Chilli con Carne served with Nachos & Sour Cream

Char-grilled Chicken Tikka Drumsticks

Mini Hull Patties served with Pea Puree dip (v)

Beer-battered Onion Rings with Garlic & Chive Mayo (v)

Tex-Mex Nachos with melted

Cheese & Tomato Salsa (v)

Yorkshire Ham, Cheese & Tomato Puff Pastry Bites

Haddock Goujons with Tartare Sauce

Mini Cheese & Onion Pasties (v)

Mini Vegetable Spring Rolls (v)



build your own buffet.

Minimum 5 items

luxury options £6.50+VAT pp (for 4 fillings)

Butcher's Block

Honey & Mustard Glazed Mini Sausages, Cold

Herb-Roasted Chicken, Pork Scratchings,

Scotch Eggs & Big Pickles & Gherkins

Seafood Block

Homemade Salmon & Lemon Pâté,

Kiln-Smoked Salmon, Gravadlax,

Prawn Marie Rose, Capers & Lemons

Mediterranean Block

Spicy Meatballs, Provençal Chicken Skewers,

Chorizo Sausage & Marinated Olives

Ploughman's Block

Hand Carved Honey Roasted Yorkshire Ham,

Collier's Mature Cheddar Cheese, Yorkshire

Brie, Yorkshire Pork Pies, Hard-Boiled Eggs,

Pickled Onions & Branston Pickle







Hull's Premier Venue for Conference & Events

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